



Pulled Pork and white BBQ tater puffs

Tater Puffs® topped with white BBQ pulled pork, winter slaw, and white cheddar

INGREDIENTS

- 4 oz. Lamb Weston® Tater Puffs® (H30)
- 4 oz. pulled pork
- 2 oz. White BBQ sauce (see recipe)
- 1 radicchio
- 1 green apple
- 1 tbsp. stone ground mustard
- 1 lemon
- 2 oz. white cheddar

White BBQ sauce:

- 1 cup mayo
- ½ cup apple cider vinegar
- ¼ cup stone ground mustard
- ¼ cup horseradish
- 1 tsp. paprika
- Salt and pepper to taste

DIRECTIONS

<u>Winter slaw:</u>

Finely shred radicchio and julienne apple.

Toss together radicchio and apple with mustard and lemon juice – season to taste.

Cook puffs to manufacturer’s directions.

Melt cheddar over cooked puffs, top with pulled pork, winter slaw, and white BBQ sauce.

Yield

1 portion